

BARE NAKED KITCHEN

BOWLS CHEF CREATED

TAMPA HOT Hot chicken, golden jewels blend, kale slaw, corn salad, pickles, avocado, pickled onions, cheddar cheese, pimento sauce, spicy honey **\$14**

NO MISS STEAK Petite tender steak, basmati, garlic potatoes, artichokes, roasted tomatoes, romaine, kale, gorgonzola, red pepper, pickled onions, Applewood bacon, oregano vinaigrette, gorgonzola yogurt dressing **\$17.5**

PORKFECTION Korean BBQ pork, jasmine rice blend, crispy shiitake, broccoli, avocado, red cabbage salad, julienne carrots, cucumbers, toasted white sesame, pickled onions, sriracha mayo, Asian vinaigrette **\$15**

ROLL IN A BOWL Tuna poke, jasmine rice blend, bok choy, golden beets, cucumber, watermelon radish, edamame beans, pickled ginger, scallions, avocado, sesame seeds, wasabi cream, sriracha mayo, Asian vinaigrette **\$16.5**

FIT TO BE THAI'D Asian chicken, crispy rice noodles, black forbidden fried rice, red cabbage salad, carrots, red peppers, bean sprouts, watermelon radish, peanuts, cilantro, Asian vinaigrette **\$15**

SALMON SAYS Norwegian miso salmon, jasmine rice blend, snow peas, bean sprouts, pickled cabbage, pickled red onions, julienne carrots, red peppers, bok choy, edamame beans, carrot ginger vinaigrette **\$17.5**

SKINNY MEXICAN Black bean patty, tri-color quinoa, black beans, pico de gallo, pickled onions, avocado, crispy tortilla strips, shishito peppers, romaine, cheddar cheese, cilantro, lime sour cream, chipotle agave vinaigrette **\$15 GF**

CAULI CRUST

POTATO & TRUFFLE White sauce, fresh mozzarella, potatoes, fontina, parmesan, crispy bacon, crispy shiitake, scallions, truffle oil **10in \$16.5 | 14in \$23.5**



POTATO & TRUFFLE



ROLL IN A BOWL



PLATES CHEF CREATED

SALMON I USED TO KNOW Miso salmon, creamy ginger sauce, radish, scallions, Chinese noodles, chef's seasonal vegetable, mixed greens, oregano vinaigrette **\$18.5**

SING ME A TUNA Black sesame tuna, citrus ponzu, spicy pineapple, avocado, jasmine rice, chef's seasonal vegetable, mixed greens, oregano vinaigrette **\$18.5**

FIREBIRD Hot chicken, spicy honey, pickled red onion, corn, roasted tomato relish, roasted sweet potatoes with toasted walnuts, chef's seasonal vegetable, mix kale Caesar **\$16.5**

STEAK ME HOME Petite tender steak, Spanish romesco, artichokes, roasted tomatoes, garlic potatoes, chef's seasonal vegetable, mix kale Caesar **\$18.5**

BIRD NAMED HERB Lemon herb chicken, kale pesto, golden jewels, chef's seasonal vegetable, mix kale Caesar **\$16.5**

HANDCRAFTED BATCHED COCKTAILS ON TAP

BLOOD
ORANGE
SOUR



STEAK ME HOME

THE BUTCHER Tomato sauce, fresh mozzarella, fontina, pepperoni, soppressata, steak tips, chicken sausage, pickled red onions, scallions **10in \$16.5 | 14in \$23.5 GF**

CAULI CAULI CAULI Cauliflower hummus, roasted cauliflower, kale pesto, ricotta, parmesan, toasted walnuts **10in \$16.5 | 14in \$23.5 GF**

THE MEDI Tomato sauce, eggplant, piquillo peppers, fresh mozzarella, feta cheese, olives, roasted tomatoes, arugula, basil **10in \$16.5 | 14in \$23.5 GF**



HAWAII FIVE-0

SALADS

BEET IT Herb chicken, mixed greens, goat cheese, avocado, roasted golden beets, cranberries, walnuts, watermelon radish, citrus vinaigrette **\$13 GF**

EVE'S TEMPTATION Herb chicken, kale, romaine, bacon, cheddar cheese, apples, corn salad, sour cherries, toasted walnuts, crispy quinoa, honey cider dressing **\$14.5 GF**

FREEKISH Petite tender steak, romaine, grilled eggplant, baby heirloom tomatoes, golden jewel blend, feta cheese, pickled onions, scallions, cucumbers, roasted red peppers, Kalamata olives, red wine oregano vinaigrette **\$16**

NAKED COBB Bibb lettuce, applewood smoked bacon, avocado, eggs, roasted grape tomatoes, heirloom tomatoes, gorgonzola cheese, scallions, pickled onions, buttermilk herb dressing **\$14.5 GF**

MIX KALE CAESAR Herb chicken, kale, avocado, parmesan, brussels, spicy herb chickpea croutons, lemon dressing **\$12 GF**

SUBSTITUTE OR ADD

Herb Chicken **\$4 GF**
 Hot Chicken **\$4**
 Tuna Poke **\$5.5**
 Petite Tender Steak **\$5.5**
 Miso Salmon **\$5.5**

EVE'S TEMPTATION



LAVASH

THE BEE STING Tomato sauce, fresh mozzarella, fontina, garlic chips, soppressata, spicy honey, Fresno chilis, basil **\$12.5**

MINI PEPPERONI Tomato sauce, fresh mozzarella, fontina, basil **\$12.5**

HAWAII FIVE-0 Kogi pork, pineapple, white sauce, fresh mozzarella, fontina, pickled red onions, kimchi mayo, cilantro, scallion **\$12.5**

MOROCCAN CHICKEN Harissa chicken, fresh mozzarella, fontina, roasted red peppers, red onion, cilantro yogurt, fresh cilantro **\$12.5**

MOZZ Tomato sauce, fresh mozzarella, fontina, basil, extra virgin olive oil **\$11.5**

BE YOUR OWN CHEF

Customize your bowl! **\$12 plus protein**
\$0.50 for each additional ingredient

CHOOSE 1 BASE

Grains + Noodles (bowl)

Jasmine blend **V/GF**
 Chinese noodle **V**
 Basmati rice **V/GF**
 Black forbidden fried rice **V**

Greens (salad)

Mixed green **V/GF**
 Romaine hearts **V/GF**
 Kale blend **V/GF**

CHOOSE UP TO 4 VEGGIES

Cooked veggies

Roasted broccoli **V/GF**
 Golden beets **V/GF**
 Roasted sweet potato **V/GF**

Raw veggies

Avocado **V/GF**
 Seasoned corn **V/GF**
 Sweet kale slaw **GF**
 Cucumber **V/GF**
 Grape tomato **V/GF**

Marinated legumes

Black beans **V/GF**
 Chickpeas **V/GF**
 Edamame **V/GF**

Pickled veggies

Red cabbage **V/GF**
 Red onions **V/GF**

CHOOSE 1 PROTEIN

Herb chicken **+\$4 GF**
 Hot chicken **+\$4**
 Miso salmon **+\$5.5**
 Tuna poke **+\$5.5**
 Petite tender steak **+\$5.5**
 Black bean patty **+\$3.5 V/GF**

OPTION TO TOP

50¢ for each additional ingredient

Cheese

Mozzarella **GF**
 Vegan mozzarella **GF**
 Feta **GF**
 Cheddar **GF**

Nuts + Seeds

Almonds **V/GF**
 Walnuts **V/GF**

DRESS IT UP WITH 1

Cilantro yogurt **GF**
 Buttermilk herb **GF**
 Toasted honey balsamic **GF**

Chipotle honey **GF**
 Citrus vinaigrette **V/GF**
 Creamy ginger sauce **V/GF**

